



CELEBRATING JEWISH CUISINE

## 2026 FINE DINING MENU

We are delighted to offer a specially designed formal fine dining meal, plated on fine china at £99.50 for three courses and £75 for two courses; vegetarian and vegan, three courses £79.50 and two courses £65. Each course is sealed and clearly labelled with serving or heating instructions. A basket of artisanal breads and kosher cutlery also accompany the meal.

Delivery charges will apply separately depending on postcode.

For larger parties, our team of chefs can match to any kitchen's menu (minimum five covers). Please ask for our full kosher wine list, as well as our bowl food and canapé packages.

### STARTERS

#### CHATZILIM

Roasted Miso Aubergine, Babaghanoush, Pomegranate Jewel  
(Parev, Vegan, Gluten Free)

#### FATOUSH

Heritage Beetroot, Pickled Shallots, Whipped Dill Cream, Rocket  
(Parev, Vegan, Gluten-Free)

#### LOX

Scottish Smoked Salmon, Heritage Beetroot, Whipped Dill Cream, Challa Croûtons  
(Parev)

#### SALT BEEF KROKETELECH

Salt Beef Croquettes, Horseradish Aioli, Baby Leaves  
(Glatt Kosher)

#### CHICKEN SHAWARMA SALAD

Harissa Glazed Shredded Chicken, Rocket Leaves, Red Cabbage,  
Sumac Spiced Onions and Tahini Dressing  
(Glatt Kosher)

#### JEWISH PENICILLIN

1070 Kitchen's Award Winning Chicken Soup with Kneidlach (Matzo Ball Dumplings)  
(Glatt Kosher)

### MAIN COURSES

#### BUTTERNUT SQUASHMEMULEH

Roasted Butternut Squash, Stuffed with Quinoa, Chickpeas, Spinach and Cranberries  
(Parev, Vegan, Gluten-Free)

#### FLANKEN 2.0

Braised Beef Short Ribs in Pomegranate Jus, Pomme Purée, Heritage Carrots and Caramelised Leek  
(Glatt Kosher, Gluten-Free)



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## MAIN COURSES

### SOFRITO

Moroccan Slow Roasted Lamb Shank, Jewelled Couscous and Roasted Root Vegetables  
(Glatt Kosher)

### CHITARNEE CHICKEN

Chargrilled Spiced Chicken on the Bone, Fragrant Basmati Rice,  
Garam Masala Green Beans  
(Glatt Kosher, Gluten Free)

### SCHNITZEL

Crispy Golden Crumbed Chicken Escalope, Triple Cooked Chips,  
Braised Red Cabbage and Fried Onions  
(Glatt Kosher)

### CHERMOULA SEABASS

Roasted Seabass, Chermoula, Sautéed Peppers and Crispy Sliced Potatoes  
(Parev, Gluten Free)

## DESSERTS

All Parev, Dairy Free and Vegetarian

### WHITE CHOCOLATE AND BERRY ROULADE

#### APPLE FLAN

with Vanilla Custard

#### DARK CHOCOLATE OPERA

#### PASSION FRUIT AND MANGO PAVLOVA

Meringue, Mango, Passion Fruit, Whipped Cream & Lime Zest  
(Gluten-Free)

#### FRESH FRUIT SALAD

(Vegan and Gluten-Free)

## SUPPLEMENTS

### CANAPÉS

A selection of four chef's choice £25 (other quantities can be quoted)

### HOUSE WINES

Half bottle £15.95 plus VAT – Bottle £30 plus VAT

### CHAMPAGNE

Bottle £89.50 plus VAT

### TEA/COFFEE WITH PETITS FOURS

£18

*Delivery charges to be added*

